

For immediate release



MEDIA ALERT

INTRODUCING OUR BRAND NEW SET LUNCH MENU



WHAT: A modern sumiyaki restaurant helmed by veteran washoku chef, Makoto Saito. Jinjo is where traditional Japanese fare is presented with a contemporary spirit. Japanese charcoal-grilling mastery is celebrated through a prefecture focused menu. Prime seasonal ingredients which have been sourced from all over Japan is masterfully cooked over charcoal, imbued with a delicious smokiness.

Jinjo takes a straightforward approach to their set lunch menu, with something to satisfy every palate. Choose from three options – Stick Set (S\$22), Charcoal Set (S\$27) and Fire Set (S\$37).

The menu features cold and hot bites, beautifully singed skewered items (also known as kushiyaki), charcoal grilled items and light desserts. For the Jinjo Stick Set, diners enjoy two hot/cold bites, three kushiyaki and one dessert of their choice. The Charcoal set consists of two hot/cold bites, one charcoal grilled item and one dessert. Go all out with the Fire set – where diners get to feast on two hot/cold bites, three kushiyaki, one charcoal grilled item and one dessert of their choice. To complete the meal, add on a bowl of Japanese rice served with a side of pickles and a bowl of hot soup to any of these sets.

LOCATION: Shaw Centre, 1 Scotts Road #02-19/20, Singapore 228208

HOURS: Open daily
Lunch: 12pm to 3pm (Last order at 2pm)
Dinner: 6.30pm to 10.30pm (Last order at 10pm)

MENU: For more information of our set lunch menu, visit www.jinjo.com.sg/menu

IMAGES: You may download our images here: <https://bit.ly/2YAOFSm>

For media enquiries, please contact:

Ms Agnes Tan

Les Amis Group Senior Executive, Marketing & Communication

E: agnestan@lesamis.com.sg | T: +65 6801 0648